



JOYCREMINO BLACK

Cream ice cream covered with a layer of chocolate

DIFFICULTY LEVEL



BASE MIXTURE PREPARATION

INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)	g 2120
SUGAR	g 435
JOYBASE TALENTO	g 117
LIQUID CREAM 35% FAT	g 212
LATTE MAGRO INSTANT	g 117

PREPARATION

Mix sugar, **JOYBASE TALENTO 50**, **LATTE MAGRO INSTANT** and add to cream and milk.

Mix with a hand blender and pasteurize. Mature to 5°C for about 12 hours

Mix the basic blend with the immersion blender and cook it until creamy.

Lay down the ice cream in the bowl forming a smooth outer layer and put it in the blast cooler.

COATING AND DECORATION

INGREDIENTS

JOYCREAM BLACK	To Taste
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PREPARATION

Once cooled, stretch out about 1 centimetre of **JOYCREAM BLACK**.

Garnish as you like.

AMBASSADOR'S TIPS

Find all the recipes for the various basic mixtures in the dedicated section!